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(54) **Controlled environment transportation of respiring comestibles.**

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Description

The present invention relates to improvements in and/or relating to the carriage of comestibles and/or plants whether cut or not (hereinafter simply "comestibles") and in particular to an apparatus applicable thereto including containers and related means and methods.

In New Zealand Patent Specification No. 205453 (US patent 4642996, Australian patent 567966 and other equivalents thereto) there is disclosed a system utilising shipping containers whereby the respiring comestible is loaded into a container, the container is then sealed sufficiently to ensure that less oxygen from ambient air can diffuse into the container than is required for respiration by the comestible, flushing the container (preferably with a nitrogen rich gas) to reduce the oxygen level in the container atmosphere below that of the ambient air and transporting the container while monitoring at least the carbon dioxide and oxygen levels (and preferably also the temperature) within the container and adjusting as necessary, (a) the oxygen content by positive infusion of ambient air into the container in response to such monitoring towards an optimum or predetermined value or range of values, (b) the carbon dioxide content by absorbing carbon dioxide from the atmosphere in the container in response to such monitoring towards an optimum or predetermined value or range of values and (c) the temperature, if monitored, by refrigeration in response to such monitoring towards an optimum or predetermined value or range of values.

The present invention recognises that the system disclosed in the aforementioned patent specification can further be improved, in particular in relation to control of the carbon dioxide presence in the container.

It is also recognised that while a system in accordance with the present invention is most appropriate for use with shipping "containers" where there is a wish to obviate the need for the transportation of pressurised or liquefied gases therewith, such a system is equally appropriate in other carriage spaces, eg. the cargo hold of an aircraft, ship, train or the like and therefore for the purposes of the present specification the word "container" as used herein relates not only to shipping containers but to any means defining a storage space for such comestibles.

In a system such as disclosed in the aforementioned patent specification the quantity of carbon dioxide capable of being absorbed is finite where reliance is placed upon a finite amount of a carbon dioxide absorbing medium such as, for example, a scrubbing unit including hydrated lime. Moreover there is also the prospect of carbon dioxide build up where for some reason or another a flow of the gaseous environment of the container can not be ducted through any such carbon dioxide scrubbing device.

It is therefore an object of the present invention to provide a method and related apparatus which will provide some safeguard in the event the carbon dioxide content of the container rises above a desirable level.

Accordingly the present invention, in one aspect, provides a method of transporting a quantity of a comestible which may be subject to degradation as a result of respiration during transportation, comprising the steps of:

(a) sealing or substantially sealing said quantity of the respiring comestible within a container, wherein "container" is defined as any means defining storage space for respiring comestibles, sufficiently to ensure that less oxygen of the ambient air can diffuse into the container than is required for full respiration by the respiring comestible, flushing the container with an oxygen low or oxygen free gas so as to provide a reduced oxygen level in the sealed or substantially sealed container, such flushing occurring before, during and/or after said sealing or substantial sealing, and

(b) transporting the container with the respiring comestible therein while (i) monitoring the oxygen level within said container and automatically adjusting the oxygen level as necessary by a positive infusion of ambient air into the container in response to such monitoring towards an optimum or predetermined value or range of values and (ii) monitoring the carbon dioxide level within said container and adjusting the carbon dioxide level as necessary in response to such monitoring towards an optimum or predetermined value or range of values without reliance upon flushing with an oxygen low or oxygen free gas, said adjustment being firstly by means of a scrubbing of the air within said container should said carbon dioxide level rise above a first predetermined value, and, secondly, should said carbon dioxide level rise above a second higher predetermined value, by the positive infusion of ambient air into the container.

Preferably said container is refrigerated and there is automatic adjustment of the temperature.

A further aspect of the present invention consists in an apparatus for transporting a quantity of respiring comestibles which may be degraded by respiration, said apparatus comprising:

transportable means defining a volume of a gaseous environment for said comestibles capable of being substantially sealed and in which the comestibles to be transported can be carried;

means to seal or substantially seal said volume after loading with said comestibles such that less

oxygen from the ambient air can diffuse into the environment than is required for the respiration;

means to enable flushing of the environment with an oxygen free or low gas to reduce the oxygen content thereof below that of ambient air;

means to monitor the oxygen content of the environment;

5 means to monitor the carbon dioxide content of the environment;

means responsive to the means to monitor said oxygen content to cause a positive infusion of ambient air into the environment should the oxygen content be or fall below a predetermined value;

means responsive to the means to monitor said carbon dioxide content to cause passage of gas within the environment through means to scrub at least some of the carbon dioxide therefrom should carbon dioxide content rise above a first predetermined value; and

10 means responsive to the means to monitor said carbon dioxide content to cause a positive infusion of ambient air into the environment should said carbon dioxide content not be maintained below a higher second predetermined value by said means to scrub at least some carbon dioxide from the environment.

Preferably said apparatus includes means to monitor the temperature of the environment and additionally means responsive to the means to monitor the temperature of the environment to adjust at least downwardly the temperature of the environment towards a predetermined value.

The environment may be within a container which defines a storage space for respiring comestibles.

A third aspect of the invention provides a gas controller for a container, wherein "container" is defined as any means defining a storage space for respiring comestibles, having means for extraction of CO₂ from

20 the container air and means for exchange of ambient air with container air, said controller comprising:

a microprocessor, read-only memory and read-write memory connected to a common communication bus;

a carbon dioxide detector for monitoring the level of carbon dioxide in the container air;

an oxygen detector for monitoring the level of oxygen in the container air;

25 means for connecting the output of said detectors to said bus; and

an output port connected to said bus for output from said microprocessor of control signals which activate/deactivate said means for extraction and means for exchange;

wherein said microprocessor executes a program stored in said read-only memory which program:

(a) monitors said carbon dioxide and oxygen level;

30 (b) activates/deactivates said means for extraction if said carbon dioxide level rises above/falls below a predetermined carbon dioxide high limit or range of limits;

(c) activates/deactivates said means for exchange if said carbon dioxide level rises above/falls below a predetermined carbon dioxide high limit or range of limits; and

(d) activates/deactivates said means for exchange if said oxygen level falls below/rises above a predetermined oxygen level or range of levels.

35 One preferred form of the present invention will now be described with reference to the accompanying drawings in which:

Figure 1 is a block diagram of a controller which may be used to implement the present invention; and

Figures 2 and 3 are flow diagrams for portions of the controller microprocessor program.

40 The controller, hereinafter described, is now preferred to be used in connection with the container systems described in the aforementioned specifications, particularly with reference to Figures 1-7 of those specifications, as a replacement for the controller described in relation to Figures 8-10 of those specifications. Such figures and the description thereof is hereby herein incorporated by way of reference.

The controller is a microprocessor based unit which measures, controls, displays and logs levels of 45 carbon dioxide and oxygen in a container as hereinbefore defined, particularly a refrigerated marine shipping container. Control of the gas levels may be achieved via solenoid valves built into the container and connected to the controller. In the case of CO₂, valves are provided to (i) allow passage of container air through a scrubber unit in order to prevent the CO₂ level of the container air rising above a predetermined level, and (ii) allow an infusion of ambient air to the container should the CO₂ level rise above a higher 50 predetermined level, such as in the event of failure of the scrubber action. In the case of O₂, the external valves of (ii) allow an infusion of ambient air to the container in order to prevent the O₂ level of the container air from falling below a predetermined level. The controller is intended to be portable and of a size and shape to fit in the electrical power control box of such containers.

Referring to Figure 1, the controller schematically comprises a microprocessor 1 which operates 55 according to a program stored in read-only memory 2. The microprocessor reads and writes to and from read/write memory 3 and a removable cassette in cassette unit 4. A gas pump 5 continuously draws air from the container through inlet 15 and consecutively through O₂ detector 6 and CO₂ detector 7. Outlet 16 may return the sampled air to the container or its surroundings. A temperature detector 8 monitors

approximately the temperature of the controller itself. Analog multiplexer 9 passes any of the three detector output signals to analog-to-digital converter 10 in response to commands by the microprocessor. The selected detector signal is then passed to the microprocessor on a common data/address bus 11.

Microprocessor 1 calculates actual CO₂ and O₂ levels by applying corrections to the detected levels as necessary depending on the detectors used. The CO₂ and O₂ levels according to the most recent sample are then shown on display 12, and may at suitable intervals be stored on the cassette, in addition to the detected temperature and the time according to real time clock 13. The microprocessor compares the actual CO₂ and O₂ levels with predetermined setpoints, these being preferred levels which vary with particular comestibles. Action of the container valves is controlled by the microprocessor.

It has been practical to group comestibles commonly transported by container into two categories, having preferred CO₂ levels greater or less than 3% by volume of the container air. A high CO₂ limit is defined for each category, above which unacceptable damage to the comestibles occurs. When the preferred level is less than 3% the high limit is 5%, and when the preferred level is greater than 3% the high limit is 5% plus the preferred level.

That part of the microprocessor program which enacts the present invention will now be described with reference to the flow charts of figures 2 and 3.

In Figure 2, action may be taken in respect of the container CO₂ and O₂ levels, provided that the container is not undergoing defrosting. The microprocessor then proceeds to compare the CO₂ level with the CO₂ setpoint and then with the CO₂ high limit value. If the CO₂ high limit is exceeded, ambient air is drawn into the container to lower the container air CO₂ level, otherwise the O₂ level is compared with the O₂ setpoint. CO₂ high limit control thus overrides O₂ level control. In making each comparison and operating valves if necessary, program execution passes to the routine shown in Figure 3.

Referring to Figure 3, the microprocessor calculates an error equal to the deviation of the CO₂ or O₂ level from the corresponding setpoint, and calculates a control value equal to the error magnitude less the deadband amplitude. If the control value is negative the error is within the deadband and the existing valve status is maintained. If the control value is positive, the error is outside the deadband and action may be taken as follows. If the CO₂ level and setpoint are being compared, a positive error indicates that the level is undesirably high and the scrubber valve should be opened or remain open, while a negative error indicates that the level is below the setpoint and the scrubber valve should be closed or remain closed. If the O₂ level and setpoint are being compared, a positive error indicates that the level is above the setpoint and the external valve should be closed, while a negative error indicates that the level is undesirably low and the external valves should be opened or remain open.

Principal features of a specific embodiment of the invention will now be described. In this embodiment the microprocessor 1 is an Intel 8085 8-bit processor. The other components of the controller shown in figure 1 interface with the data/address bus via an 8255 programmable peripheral interface, except that the external ports 15 include an 8251 programmable communications interface for connection of the controller to a further microprocessor if desired. The ROM 2 in which the microprocessor program is stored comprises two 32K 2732 EPROMS while the RAM 3 comprises a 2K 6116 static RAM. The analog multiplexer 9 and analog-to-digital converter 10 comprise 4051 and ADC0802 chips respectively. The setpoints for a particular container load are stored in the cassette after input from a portable computer via the 8251 interface as noted above, an the controller cannot exercise the routine of figure 2 unless the cassette is in place. Deadband values (O₂:±0.3%, CO₂:±0.5%) are stored in the EPROMS and are not varied between loads.

A "Teledyne" type A5 microfuel cell detects oxygen in the container air up to 25% by volume and with 10% accuracy of reading. The cell output is temperature dependent for which compensation is achieved via a thermistor in the cell output circuit.

A four filament "Gowmac" thermal conductivity cell is used to detect the presence of carbon dioxide in the container air up to 25% by volume. Each filament of the detector comprises one arm of a resistance bridge, two filaments being used for gas measurement and two filaments for reference. Such a detector is not intrinsically CO₂ sensitive but also reflects the O₂ and NO₂ levels of the container air. The microprocessor therefore compensates the conductivity cell output according to the detected O₂ level and an estimate of the N₂ level. The CO₂ detector is also temperature dependent for which further compensation is made by the microprocessor via the output of temperature detector 8. Overall, the CO₂ level obtained with 1%

* Teledyne Analytical Instruments Box 1580 City of Industry CA 91749 USA

* Gowmac USA Box 32 NJ 08805 USA

accuracy.

A "Wisa" * vibrator type pump draws container air through the detectors at 0.2-0.5 l/minute. The air is filtered before passage through the CO₂ detector.

Each detector output is read by the microprocessor approximately once every second and a running average for each level is calculated to overcome noise, the detector outputs being compensated as noted previously. The latest averages are displayed on the front panel of the controller and compared with the setpoints. The container CO₂ and O₂ levels and controller temperature are recorded on the cassette approximately every 8 hours when the container and controller are in use. There is provision to monitor and record the temperature within the container through a further communications port in the container, not shown in figure 1, if desired.

Appendix I is a portion of an 8085 assembly language program listing in which lines 222-335 correspond approximately to the flow chart of Figure 2.

Appendix II is a portion of an 8085 assembly language program listing in which lines 1134-1168 carry out CO₂ level compensation for the CO₂ detector temperature, lines 117-1200 carry out CO₂ level compensation in accord with the O₂ level, and lines 1219-1272 correspond approximately to the flow chart of Figure 3.

It is believed that apparatus and methods in accordance with the present invention define widespread application in the transportation industry.

* Wisa Precision Pumps Bayonne NJ 07002 USA

APPENDIX 1

11S-II 6030/8005 MACRO ASSEMBLER, V4.1
KANSFRESH 300 SERIES CONTROLLER

TFCVF

LOC	OBJ	LINE	SOURCE STATEMENT
00C0	CD0506	C 214	CALL LOG
00C3	AF	215	XRA A
00C4	320400	D 216	STA LOGF ;AND RESET LOG FLAG
		217	
00C7	CD0006	C 218	; COMPENSATE AND SCALE INPUTS
		219	MAIN1: CALL TFCMP
		220	
		221	; CONTROL OUTPUTS
00CA	3A0430	222	LDA PORTA
00CD	47	223	MOV B,A
00CE	E620	224	ANI DFRST ;DEFROSTING?
00D0	CA001	C 225	JZ DPPTR ;YES, EXIT
		226	
00D3	78	227	MOV A,B
00D4	E580	228	ANI CART ;CARTRIDGE INSERTED
00D6	C2A001	C 229	JNZ DPPTR ;NO, EXIT
		230	
		231	; DO CONTROL ACTION ON CO2
00D9	110A40	232	LXI D,ESPC02 ;GET CO2 SET POINT
00DC	CD1E08	C 233	CALL SPCV ;CONVERT
		234	
00DF	012300	D 235	LXI B,TC02 ;CO2 VALUE
00E2	113300	D 236	LXI D,TMP ;SET POINT
00E3	214300	C 237	LXI H,CRC02 ;DEADBAND
00E9	3E00	238	MVI A,0 ;NEGATIVE CONTROL ACTION
00EA	CD0807	C 239	CALL CTLA
		240	
00ED	DA0201	C 241	JC CON3
00F0	79	242	MOV A,C
00F1	B7	243	ORA A
00F2	3A0530	244	LDA PORT0
00F5	CAFC00	C 245	JZ CON1
00F8	E6F2	246	ANI NOT RYC02
00FA	C3FF00	C 247	JMP CON2
00FD	F604	248	ORI RYC02
00FF	320530	249	STA PORT0
		250	
0102	213300	D 251	CON3: LXI H,TMP ;CLEAR TEMP
0105	0604	252	MVI B,4
0107	CD0000	E 253	CALL CLRM
		254	
		255	;CHECK CO2 LIMIT
010A	110A40	256	LXI D,ESPC02 ;GET CO2 SET POINT
010D	CD1E08	C 257	CALL SPCV ;CONVERT
		258	
		259	; SET POINT < 3%
0110	013300	D 260	LXI B,TMP ;SET POINT
0113	114F00	C 261	LXI D,FC3 ;- 3%
0116	213700	D 262	LXI H,TMP+4
0119	CD0000	E 263	CALL SUB32
011C	3A3A00	D 264	LDA TMP+7 ;GET SIGN BIT
011F	0F	265	RRC ;-VE
0120	DA3501	C 266	JC CON4 ;YES, SET TO 5%
		267	
		268	; > 3% SET POINT = SET POINT + 5%

11S-11 8080/8085 MACRO ASSEMBLER, V4.1
TRANSFRESH 300 SERIES CONTROLLER

TFCVF

LOC	GBJ	LINE	SOURCE STATEMENT
5			
0123	013300	D 269	LXI D, TMP ;SET POINT =
0124	115300	C 270	LXI D, PCS ;SET POINT +
0129	215300	D 271	LXI H, TMP+3 ;5%
012C	CD0000	E 272	CALL ADD32
012F	115300	D 273	LXI D, TMP+3 ;-> SETPOINT + 5%
10	0132	C 274	JMP CON5
		275	
		276	< 3% SET POINT = 5%
0135	115300	C 277	CON4: LXI D, PCS ;-> 5%
		278	
15	0138	D 279	CON5: LXI B, TC02 ;-> CO2 COMPENSATED
	013B	C 280	LXI H, PC1 ;-> DEADBAND
	013E	281	MVI A, 0 ;CONTROL +VE
	0140	C 282	CALL CTLA
		283	
		284	DO CONTROL ACTION
20	0143	C 285	JC CON6 ;ACTION REQUIRED, NO ->
	0146	286	MOV A, C ;ON OR OFF
	0147	287	ORA A
	0148	288	LDA PORTB ;GET PORT
	014B	C 289	JZ CONA ;OFF ->
	014E	290	ANI NOT RYTB ;LIMIT OFF
	0150	C 291	JMP CONB
25	0153	292	CONA: ORI RYTB ;LIMIT ON
	0155	293	CONB: STA PORTB
		294	
	0158	295	CON6: LDA PORTB ;CHECK LIMIT
	015B	296	ANI RYTB ;LIMIT SET?
	015D	C 297	JZ CONC ;NO, CONT
30	0160	298	LDA PORTB ;GET PORT AGAIN
	0163	299	ORI RY02 ;YES, SET RY02
	0165	300	STA PORTB
	0168	C 301	JMP DPFTF ;NEXT FUNCTION
		302	
35	016B	D 303	CONC: LXI H, TMP ;CLEAR TEMP
	016E	304	MVI B, 8
	0170	E 305	CALL CLRN
		306	
		307	DO CONTROL ACTION ON OXYGEN
	0173	308	LXI D, ESP02 ;OXYGEN SET POINT
40	0176	C 309	CALL SPCV ;CONVERT
		310	
		311	POINT TO APPROPRIATE O2 CELL FOR CONTROL
	0179	D 312	LXI H, A02A ;-> G2A
	017C	D 313	LDA O2CF ;FLAG SET?
	017F	314	ORA A
	0180	C 315	JZ CON7 ;NO, CONT
45		316	
	0183	D 317	LXI H, A02B ;YES POINT TO REF
		318	
	0186	319	CON7: MOV B, H ;H, L -> O2 VALUE TO USE
	0187	320	MOV C, L ;TRANSFER TO B, C
	0189	D 321	LXI D, TMP ;-> O2 SET-POINT
50	018B	C 322	LXI H, D002 ;-> O2 DEAD BAND
	018E	323	MVI A, OFFH

SIS-II 6080/8085 MACRO ASSEMBLER, V4.1
TRANSFRESH 300 SERIES CONTROLLER

TFCVF

LOC	OBJ	LINE	SOURCE STATEMENT
0190	CD0507	C 324	CALL CTLA
		325	
0193	BA8001	C 326	JC DPPTR
0196	79	327	MOV A,C
0197	B7	328	ORA A
0198	3A0530	329	LDA PORTB
019B	CAAC01	C 330	JZ CON3
019E	E6FE	331	ANI NOT RY02
01A0	CA501	C 332	JMP CON9
01A3	F301	333 CON3:	ORI RY02
01A5	320530	334 CON9:	STA PORTB
		335	
		336	; SET DISPLAY POINTERS TO C02 AND 02
01A8	112300	D 337	DPPTR: LXI D,TC02 ;-> C02 AVERAGE
01AB	210800	D 338	LXI H,A02A ;-> 02A AVERAGE
01AE	3A6900	D 339	LDA 02CF ;02 CONTROL FLAG
01B1	B7	340	ORA A ;SET?
01B2	CAB801	C 341	JZ KPR ;YES, LEAVE 0A2
01B5	210F00	D 342	LXI H,A02B ;NO, CHANGE TO 02B
		343	
		344	; ANY KEYS PRESSED
01B6	3A6500	D 345	KPR: LDA KEYF
01B8	B7	346	ORA A
01BC	CA1F02	C 347	JZ MAIN3 ;NO, CONT
		348	
		349	; NOW SEE WHICH KEY
01BF	3A0430	350	LDA PORTC ;GET KEY
01C2	E60F	351	ANI 0FH ;STRIP UPPER
01C4	210800	D 352	LXI H,A02A ;-> 02A
01C7	110F00	D 353	LXI E,A02B ;-> 02B
01CA	FE0D	354	CPI SWP1 ;02A & 02B REQUIRED?
01CC	CA0902	C 355	JZ KPR1 ;YES, JUMP OUT
01CF	211300	D 356	LXI H,AT1 ;NO, -> TEMP 1
01D2	111700	D 357	LXI D,AT2 ;-> TEMP 2
01D5	FE07	358	CPI SWP3
01D7	CA0902	C 359	JZ KPR1
01DA	212700	D 360	LXI H,TT4 ;TEMPS 3 & 4
01DD	111800	D 361	LXI D,AT3
01E0	FE0B	362	CPI SWP4
01E2	CA0902	C 363	JZ KPR1
01E5	B7	364	ORA A ;KEY RELEASED?
01E6	CA0902	C 365	JZ KPR1 ;YES, EXIT
01E9	213300	D 366	LXI H,TMP ;CLEAR TEMP
01EC	0608	367	MVI B,8
01EE	CD0000	E 368	CALL CLRM
01F1	110E40	369	LXI D,ESPC2 ;02 SET POINT
01F4	CD1E3E	C 370	CALL SPCV ;CONVERT
01F7	3A3400	D 371	LDA TMP+1 ;GET VALUE
01FA	323800	D 372	STA TMP+3
01FD	110A40	373	LXI D,ESPC02 ;02 SET POINT
0200	CD1E0B	C 374	CALL SPCV
0203	213700	D 375	LXI H,TMP+4
0206	113500	D 376	LXI D,TMP
		377	
		378	; KEY PRESSED

APPENDIX 2

IS-II 8060/6085 MACRO ASSEMBLER, V4.1 TFCVF
ANSFRESH 300 SERIES CONTROLLER

LOC	OBJ	LINE	SOURCE STATEMENT
5	06FF 35	1120	DCR M
	0700 C28106	1121	JNZ AVR6
		1122	
10	0703 3EFF	1123	MVI A, OFFH ; SET FIRST TIME FLAG
	0705 326A00	1124	STA FIRSTP
		1125	
		1126	; NOW COMPENSATE THE AVERAGE VALUES
		1127	; EXPAND TEMPERATURE SCALE
	0708 011F00	1128	TFC2: LXI B, AT4 ; AVERAGE TEMP
15	0709 11B307	1129	LXI D, THR ; X 3 =
	070E 212700	1130	LXI H, TT4 ; TRUE TEMPERATURE
	0711 CD0000	1131	CALL MUL32
		1132	
		1133	; COMPENSATE CO2 FOR TEMPERATURE
	0714 012700	1134	LXI B, TT4 ; DELTA T
20	0717 11C807	1135	LXI D, K4
	071A 213D00	1136	LXI H, TMP1
	071D CD0000	1137	CALL SUB32
		1138	
	0720 013500	1139	LXI B, TMP1 ; DELTA T X 200
	0723 11CF07	1140	LXI D, K5
25	0726 213300	1141	LXI H, TMP
	0729 CD0000	1142	CALL MUL32
		1143	
	072C 010700	1144	LXI B, AC02 ; CO2A X 1000
	072F 11D307	1145	LXI D, K6
	0732 212500	1146	LXI H, TCO2
	0735 CD0000	1147	CALL MUL32
30		1148	
	0738 012300	1149	LXI B, TCO2 ; (CO2A X 1000)
	0739 113300	1150	LXI D, TMP ; (TT4 - 64000) X 200
	073E 212300	1151	LXI H, TCO2
	0741 CD0000	1152	CALL SUB32
		1153	
35	0744 013500	1154	LXI B, TMP1 ; (TT4 - 64000)/569
	0747 11D707	1155	LXI D, K7
	074A 213B00	1156	LXI H, TMP1
	074D CD0000	1157	CALL DIV32
		1158	
	0750 01D307	1159	LXI B, K6 ; 1000 - (DELTA T - 64000)
40	0753 113D00	1160	LXI D, TMP1 ;
	0756 213D00	1161	LXI H, TMP1 ;
	0759 CD0000	1162	CALL SUB32
		1163	
	075C 012500	1164	LXI B, TCO2 ; A - 0.2(DELTA T)
	075F 113D00	1165	LXI D, TMP1 ;
45	0762 212300	1166	LXI H, TCO2 ; 1 - 0.0043(DELTA T)
	0765 CD0000	1167	CALL DIV32
		1168	
		1169	; COMPENSATE CO2 FOR O2 CONCENTRATION
	0768 010B00	1170	LXI B, AO2A ; -> O2A
	076B 3A6900	1171	LDA O2CF ; GET APPROPRIATE
50	076E 57	1172	ORA A ; O2 READING
	076F CA7507	1173	JZ AVG1
	0772 010F00	1174	LXI B, AO2B

315-II 6060/8065 MACRO ASSEMBLER, V4.1
 LANGFRESH 300 SERIES CONTROLLER

TFCVF

	LDC	DSJ	LINE	SOURCE STATEMENT
5			1175	
			1176	;COMPENSATE DATA
	0775	115807	C 1177	AVG1: LXI D,TEN ;C2 / 10
	0778	213500	D 1178	LXI H,TMP1
	0778	CD0000	E 1179	CALL DIV32
10			1180	
	077E	012300	D 1181	LXI B,T002 ;C02 + 02/10
	0781	113000	D 1182	LXI D,TMP1
	0784	213000	D 1183	LXI H,TMP1
	0787	CD0000	E 1184	CALL ADD32
			1185	
	078A	013000	D 1186	LXI B,TMP1 ;(C02 + 02/10) - 2(UNITS)
15	078D	11AF07	C 1187	LXI D,TWOU
	0790	213000	D 1188	LXI H,TMP1
	0793	CD0000	E 1189	CALL SUB32
			1190	
	0796	013000	D 1191	LXI B,TMP1 ;(C02 - 2 + 02/10)
	0797	11B707	C 1192	LXI D,NINE ;-----
20	079C	213000	D 1193	LXI H,TMP1 ; 9
	079F	CD0000	E 1194	CALL DIV32
			1195	
	07A2	013000	D 1196	LXI B,TMP1 ;(C02 - 2 + 02/10) X 10/9
	07A5	11B807	C 1197	LXI D,TEN
	07AB	213000	D 1198	LXI H,T002
25	07AB	CD0000	E 1199	CALL MUL32
			1200	
	07AE	C9		RET
			1201	
			1202	
	07AF	7C14	1203	TWOU: DW 5244,0 ;TWO (UNITS)
	07B1	0000		
30	07B3	0300	1204	THR: DW 3,0 ;THREE
	07B5	0000		
	07B7	0900	1205	NINE: DW 9,0 ;NINE
	07B9	0000		
	07BB	0A00	1206	TEN: DW 10,0 ;TEN
	07BD	0000		
	07BF	ED17	1207	K1: DW 6125,0 ;CONSTANT 1
35	07C1	0000		
	07C3	39E8	1208	K2: DW 22535,0 ;CONSTANT 2
	07C5	0000		
	07C7	1000	1209	K3: DW 16,0 ;CONSTANT 3
	07C9	0000		
	07CB	00FA	1210	K4: DW 64000,0 ;CONSTANT 4
	07CD	0000		
40	07CF	1400	1211	K5: DW 20,0 ;CONSTANT 5
	07D1	0000		
	07D3	E803	1212	K6: DW 1000,0 ;CONSTANT 6
	07D5	0000		
	07D7	3902	1213	K7: DW 567,0 ;CONSTANT 7
45	07D9	0000		
			1214	
			1215	;*****
			1216	
			1217	;CLTA:- CONTROL ACTION SUBROUTINE
			1218	

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IIS-II 8080/8085 MACRO ASSEMBLER, V4.1 TFCVF
 IAN3FRESH 300 SERIES CONTROLLER

LOC	CBT	LINE	SOURCE STATEMENT
5		1217	;ENTER: BC -> INPUT VARIABLE
		1220	; DE -> SET-POINT VALUE
		1221	; HL -> DEADBAND VALUE
		1222	; A = CONTROL ACTION, CO=+VE, SF=-VE
		1223	
10		1224	;EXIT: CARRY, NO ACTION ERROR<DEADBAND
		1225	; C = ACTION 00(OFF), FF(ON).
		1226	
		1227	;-----
		1228	
	07DB FS	1229	CTLA: PUSH PSW ;SAVE ACTION
15	07DC ES	1230	PUSH H ;SAVE DEADBAND POINTER
		1231	
		1232	;ENTERS WITH BC, DE SET
	07ED 213300 D	1233	LXI H,THP ;ERROR
	07EO CD0000 E	1234	CALL SUB32
		1235	
	07E3 AF	1236	XRA A ;RESET
20	07E4 326800 D	1237	STA NEGF ;NEGATIVE FLAG
		1238	
	07E7 213400 D	1239	LXI H,THP+3
	07EA 7E	1240	MOV A,H ;ERROR -VE?
	07EB 07	1241	FLC
	07EC D2FA07 C	1242	JNC 3+14 ;NO, ->
25	07EF 3EFF	1243	MVI A,OFFH ;YES,
	07F1 326800 D	1244	STA NEGF ;NEGATIVE FLAG
	07F4 213300 D	1245	LXI H,THP
	07F7 CD0000 E	1246	CALL COMPHL ;MAKE POSITIVE
		1247	
	07FA 013300 D	1248	LXI B,THP ;ERROR
	07FD D1	1249	POP D ;DEADBAND
30	07FE 213300 D	1250	LXI H,THP ;CONTROL REQUIRED
	0801 CD0000 E	1251	CALL SUB32
		1252	
	0804 3A3600 C	1253	LDA THP+3 ;ERROR < DEADBAND?
	0807 07	1254	RLC
	0808 C1	1255	POP B
35	0809 D8	1256	FE ;GET ACTION
	080A 70	1257	MOV A,B ;ERROR < DEADBAND, RETURN
	080B 07	1258	CMA
	080C CA1108 C	1259	JZ 3+5 ;ACTION + OR -
	080F 3EFF	1260	MVI A,OFFH ;ACTION +, RETURN WITH 00H
	0811 4F	1261	MOV C,A ;ACTION -, RETURN WITH OFFH
		1262	;PUT ACTION IN C
40	0812 3A6800 D	1263	LDA NEGF ;WAS ERROR -VE?
	0815 07	1264	CMA
	0816 CA1C08 C	1265	JZ 3+6 ;NO, ->
	0819 79	1266	MOV A,C ;YES, COMPLEMENT
	081A 2F	1267	CMA
	081B 4F	1268	MOV C,A
45		1269	
	081C AF	1270	XRA A ;CLEAR ACTION FLAG
	081D C9	1271	RET
		1272	
		1273	;-----

Claims

1. A method of transporting a quantity of a comestible which may be subject to degradation as a result of respiration during transportation, comprising the steps of:
 - (a) sealing or substantially sealing said quantity of the respiring comestible within a container, wherein 'container' is defined as any means defining storage space for respiring comestibles, sufficiently to ensure that less oxygen of the ambient air can diffuse into the container than is

- required for full respiration by the respiring comestible, flushing the container with an oxygen low or oxygen free gas so as to provide a reduced oxygen level in the sealed or substantially sealed container, such flushing occurring before, during and/or after said sealing or substantial sealing, and
- (b) transporting the container with the respiring comestible therein while (i) monitoring the oxygen level within said container and automatically adjusting the oxygen level as necessary by a positive infusion of ambient air into the container in response to such monitoring towards an optimum or predetermined value or range of values and (ii) monitoring the carbon dioxide level within said container and adjusting the carbon dioxide level as necessary in response to such monitoring towards an optimum or predetermined value or range of values without reliance upon flushing with an oxygen low or oxygen free gas, said adjustment being firstly by means of a scrubbing of the air within said container should said carbon dioxide level rise above a first predetermined value, and, secondly, should said carbon dioxide level rise above a second higher predetermined value, by the positive infusion of ambient air into the container.
2. A method as claimed in claim 1 wherein said container is refrigerated and there is automatic adjustment of the temperature.
3. Apparatus for transporting a quantity of respiring comestibles which may be degraded by respiration, said apparatus comprising:
- transportable means defining a volume of a gaseous environment for said comestibles capable of being substantially sealed and in which the comestibles to be transported can be carried;
- means to seal or substantially seal said volume after loading with said comestibles such that less oxygen from the ambient air can diffuse into the environment than is required for the respiration;
- means to enable flushing of the environment with an oxygen free or low gas to reduce the oxygen content thereof below that of ambient air;
- means to monitor the oxygen content of the environment;
- means to monitor the carbon dioxide content of the environment;
- means responsive to the means to monitor said oxygen content to cause a positive infusion of ambient air into the environment should the oxygen content be or fall below a predetermined value;
- means responsive to the means to monitor said carbon dioxide content to cause passage of gas within the environment through means to scrub at least some of the carbon dioxide therefrom should said carbon dioxide content rise above a first predetermined value; and
- means responsive to the means to monitor said carbon dioxide content to cause a positive infusion of ambient air into the environment should said carbon dioxide content not be maintained below a higher second predetermined value by said means to scrub at least some carbon dioxide from the environment.
4. Apparatus as claimed in claim 3 wherein said environment is within a container which defines a storage space for respiring comestibles.
5. Apparatus as claimed in claim 3 wherein there is provided means to monitor the temperature of the environment and additionally means responsive to the means to monitor the temperature of the environment to adjust at least downwardly the temperature of the environment towards a predetermined value.
6. A gas controller for a container, wherein "container" is defined as any means defining a storage space for respiring comestibles, having means for extraction of CO₂ from the container air and means for exchange of ambient air with container air, said controller comprising:
- a microprocessor, read-only memory and read-write memory connected to a common communication bus;
- a carbon dioxide detector for monitoring the level of carbon dioxide in the container air;
- an oxygen detector for monitoring the level of oxygen in the container air;
- means for connecting the output of said detectors to said bus; and
- an output port connected to said bus for output from said microprocessor of control signals which activate/deactivate said means for extraction and means for exchange;
- wherein said microprocessor executes a program stored in said read-only memory which program:
- (a) monitors said carbon dioxide and oxygen level;

- (b) activates/deactivates said means for extraction if said carbon dioxide level rises above/falls below a predetermined carbon dioxide level or range of levels;
 (c) activates/deactivates said means for exchange if said carbon dioxide level rises above/falls below a predetermined carbon dioxide high limit or range of limits exceeding said carbon dioxide level or range of levels; and
 (d) activates/deactivates said means for exchange if said oxygen level falls below/rises above a predetermined oxygen level or range of levels.
7. A gas controller according to claim 6 wherein said activation/deviation comprises opening/closing of solenoid valves.
8. A gas controller according to claim 6 or claim 7 wherein said predetermined levels are preferred levels for transport of respiring comestibles within said container.
9. A gas controller according to any one of claims 6 to 8 wherein said predetermined carbon dioxide limit is a limit above which unacceptable damage occurs to comestibles being transported in said container.
10. A gas controller according to any one of claims 6 to 9 wherein said means for connecting the output of said detectors to said bus comprises an analog multiplexer in series with an analog-to-digital converter.
11. A gas controller according to any one of claims 6 to 10 wherein said program records at predetermined intervals said carbon dioxide and oxygen levels in a removable memory element connected to said microprocessor via said bus.

Patentansprüche

1. Verfahren zum Transport einer Menge eines Lebensmittels, das sich während des Transports infolge Atmung zersetzen kann, umfassend die folgenden Schritte:
- (a) die Menge des atmenden Lebensmittels in einem Behälter dicht oder im wesentlichen dicht verschließen, wobei "Behälter" definiert ist als jede Einrichtung, die einen Lagerraum für atmende Lebensmittel aufweist, der mit hinreichender Sicherheit gewährleistet, daß weniger Sauerstoff aus der Umgebungsluft in den Behälter eindringen kann als von dem atmenden Lebensmittel zur vollständigen Atmung benötigt wird, Spülen des Behälters mit einem sauerstoffarmen oder sauerstofffreien Gas, so daß in dem dicht oder im wesentlichen dicht verschlossenen Behälter ein verminderter Sauerstoffgehalt erreicht wird, wobei das Spülen vor, während und/oder nach dem dichten oder im wesentlichen dichten Verschließen erfolgt, und
- (b) Transportieren des Behälters mit dem darin enthaltenen atmenden Lebensmittel, während (i) der Sauerstoffgehalt in dem Behälter überwacht und der Sauerstoffgehalt nach Bedarf entsprechend dieser Überwachung durch zwangsläufiges Einleiten von Umgebungsluft in den Behälter automatisch auf einen optimalen oder vorbestimmten Wert oder Wertebereich reguliert wird, und (ii) Überwachen des Kohlendioxidgehalts in dem Behälter und Regulieren des Kohlendioxidgehalts nach Bedarf entsprechend dieser Überwachung auf einen optimalen oder vorbestimmten Wert oder Wertebereich, ohne daß zu diesem Zweck mit einem sauerstoffarmen oder sauerstofffreien Gas gespült wird, wobei die Regulierung zunächst durch Waschen der in dem Behälter befindlichen Luft erfolgt, wenn der Kohlendioxidgehalt über einen ersten vorbestimmten Wert ansteigt, und zweitens, wenn der Kohlendioxidgehalt über einen zweiten höheren vorbestimmten Wert ansteigt, durch zwangsläufiges Einleiten von Umgebungsluft in den Behälter.
2. Verfahren nach Anspruch 1, bei dem der Behälter gekühlt wird und eine automatische Temperaturregelung erfolgt.
3. Verfahren zum Transport einer Menge atmender Lebensmittel, die sich durch Atmung zersetzen können, wobei die Vorrichtung folgendes umfaßt:
- eine transportable Einrichtung, die ein Volumen einer gasförmigen Umgebung für die Lebensmittel aufweist, das im wesentlichen dicht verschlossen werden kann, und in dem die zu transportierenden Lebensmittel getragen werden können;
- eine Einrichtung, mit der das Volumen bzw. der Hohlraum nach dem Beschicken mit den Lebensmitteln dicht oder im wesentlichen dicht verschlossen wird, so daß weniger Sauerstoff aus der Umgebungsluft

- in den Hohlraum eindringen kann als für die Atmung erforderlich ist;
 eine Einrichtung, mit der der Hohlraum mit einem sauerstofffreien oder sauerstoffarmen Gas gespült werden kann, um seinen Sauerstoffgehalt unter den der Umgebungsluft abzusenken;
 eine Einrichtung zur Überwachung des Sauerstoffgehalts in dem Hohlraum;
 5 eine Einrichtung zur Überwachung des Kohlendioxidgehalts in dem Hohlraum;
 eine Einrichtung, die in Abhängigkeit von der Einrichtung zur Überwachung des Sauerstoffgehalts eine zwangsläufige Einleitung von Umgebungsluft in den Hohlraum veranlaßt, wenn der Sauerstoffgehalt einen vorbestimmten Wert besitzt oder unter diesen abfällt;
 eine Einrichtung, die in Abhängigkeit von der Einrichtung zur Überwachung des Kohlendioxidgehalts
 10 Gas in dem Hohlraum durch die Einrichtung strömen läßt, um wenigstens etwas von dem Kohlendioxid herauszuwaschen, wenn der Kohlendioxidgehalt über einen ersten vorbestimmten Wert ansteigt; und
 eine Einrichtung, die in Abhängigkeit von der Einrichtung zur Überwachung des Kohlendioxidgehalts eine zwangsläufige Einleitung von Umgebungsluft in den Hohlraum veranlaßt, wenn der Kohlendioxidgehalt von der Einrichtung, die wenigstens etwas von dem Kohlendioxid aus dem Hohlraum heraus-
 15 wäscht, nicht unter einem höheren zweiten vorbestimmten Wert gehalten wird.
4. Vorrichtung nach Anspruch 3, bei der der Hohlraum sich in einem Behälter befindet, der einen Lagerraum für atmende Lebensmittel aufweist.
- 20 5. Vorrichtung nach Anspruch 3, bei der eine Einrichtung zur Überwachung der Temperatur in dem Hohlraum vorgesehen ist und außerdem eine Einrichtung, die in Abhängigkeit von der Einrichtung zur Überwachung der Temperatur in dem Hohlraum die Temperatur in dem Hohlraum wenigstens nach unten auf einen vorbestimmten Wert reguliert.
- 25 6. Gasregler für einen Behälter, wobei "Behälter" definiert ist als jede Einrichtung, die einen Lagerraum für atmende Lebensmittel aufweist, umfassend eine Einrichtung zum Extrahieren von CO₂ aus der Behälterluft und eine Einrichtung zum Austausch von Umgebungsluft mit Behälterluft, wobei der Regler folgendes umfaßt:
 einen Mikroprozessor, einen Nur-Lese-Speicher und einen Schreib-Lese-Speicher, die mit einem
 30 gemeinsamen Datenübertragungsbus verbunden sind;
 einen Kohlendioxiddetektor zur Überwachung des Kohlendioxidgehalts in der Behälterluft;
 einen Sauerstoffdetektor zur Überwachung des Sauerstoffgehalts in der Behälterluft;
 eine Einrichtung, die den Ausgang der Detektoren mit dem Bus verbindet; und
 einen Ausgabebaustein, der mit dem Bus verbunden ist, um von dem Mikroprozessor Steuersignale
 35 abzusetzen, die die Extraktionseinrichtung und die Austauschereinrichtung aktivieren bzw. deaktivieren; . . .
 wobei der Mikroprozessor ein Programm ausführt, das in dem Nur-Lese-Speicher gespeichert ist, wobei das Programm
 a) den Kohlendioxidgehalt und den Sauerstoffgehalt überwacht;
 b) die Extraktionseinrichtung aktiviert bzw. deaktiviert, wenn der Kohlendioxidgehalt einen vorbe-
 40 stimmten Wert oder Wertebereich übersteigt oder unter diesen abfällt;
 c) die Austauschereinrichtung aktiviert bzw. deaktiviert, wenn der Kohlendioxidgehalt einen vorbe-
 stimmten Höchstwert oder Grenzwertbereich für den Kohlendioxidgehalt übersteigt oder unter diesen abfällt, der höher ist als der genannte Wert oder Wertebereich; und
 d) die Austauschereinrichtung aktiviert bzw. deaktiviert, wenn der Sauerstoffgehalt unter einen vorbe-
 45 stimmten Wert oder Wertebereich absinkt oder diesen übersteigt.
7. Gasregler nach Anspruch 6, bei dem das Aktivieren/Deaktivieren das Öffnen/Schließen von Magnetventilen umfaßt.
- 50 8. Gasregler nach Anspruch 6 oder Anspruch 7, bei dem die vorbestimmten Werte bevorzugte Werte für den Transport atmender Lebensmittel in dem Behälter sind.
9. Gasregler nach einem der Ansprüche 6 bis 8, bei dem der vorbestimmte Kohlendioxidgrenzwert ein Grenzwert ist, über dem die in dem Behälter transportierten Lebensmittel in inakzeptabler Weise
 55 beschädigt werden.
10. Gasregler nach einem der Ansprüche 6 bis 9, bei dem die Einrichtung zum Verbinden des Ausgangs der Detektoren mit dem Bus einen Analogmultiplexer umfaßt, der mit einem A/D-Wandler in Reihe

geschaltet ist.

11. Gasregler nach einem der Ansprüche 6 bis 10, bei dem das Programm in vorbestimmten Abständen den Kohlendioxid- und Sauerstoffgehalt in ein herausnehmbares Speicherelement schreibt, das über den Bus mit dem Mikroprozessor verbunden ist.

Revendications

1. Procédé de transport d'une quantité d'un produit comestible pouvant être sujet à altération en résultat d'une respiration durant le transport, comportant les étapes consistant à:
 - (a) enfermer hermétiquement ou sensiblement hermétiquement ladite quantité du produit comestible respirant à l'intérieur d'un récipient, ledit "récipient" étant défini comme étant un moyen quelconque délimitant une chambre de stockage pour des produits comestibles respirants, suffisamment pour assurer que moins d'oxygène de l'air ambiant que la quantité nécessaire pour une respiration complète du produit comestible respirant puisse diffuser dans le récipient, balayer le récipient avec un gaz pauvre en oxygène ou sans oxygène de manière à assurer un taux d'oxygène réduit dans le récipient hermétique ou sensiblement hermétique, un tel balayage se produisant avant, durant et/ou après ledit enfermement hermétique ou sensiblement hermétique, et
 - (b) transporter le récipient contenant le produit comestible respirant tout en (i) contrôlant le taux d'oxygène à l'intérieur dudit récipient et en réglant automatiquement le taux d'oxygène nécessaire par une injection positive d'air ambiant dans le récipient en réponse à ce contrôle vers une valeur ou fourchette de valeurs optimal ou prédéterminée et (ii) en contrôlant le taux de gaz carbonique à l'intérieur dudit récipient et en réglant le taux de gaz carbonique nécessaire en réponse à ce contrôle vers une valeur ou une fourchette de valeurs optimal ou prédéterminée indépendamment du balayage par un gaz pauvre en oxygène ou sans oxygène, ledit réglage étant tout d'abord effectué par épuration de l'air à l'intérieur dudit récipient au cas où ledit taux de gaz carbonique s'élève au-dessus d'une première valeur prédéterminée, et, en second lieu, au cas où ledit taux de gaz carbonique s'élève au-dessus d'une seconde valeur prédéterminée supérieure, par l'injection positive d'air ambiant dans le récipient.
2. Procédé selon la revendication 1, dans lequel ledit récipient est réfrigéré et possède un réglage automatique de la température.
3. Dispositif de transport d'une quantité de produits comestibles respirants pouvant être altérés par respiration, ledit dispositif comportant:
 - des moyens transportables délimitant un volume d'environnement gazeux pour lesdits produits comestibles pouvant être fermé pratiquement hermétiquement, et dans lesquels les produits comestibles devant être transportés peuvent être contenus;
 - des moyens pour fermer hermétiquement ou sensiblement hermétiquement ledit volume après chargement desdits produits comestibles de telle sorte que moins d'oxygène de l'air ambiant que la quantité nécessaire pour la respiration puisse diffuser dans l'environnement;
 - des moyens permettant un balayage de l'environnement avec un gaz pauvre en oxygène ou sans oxygène pour réduire la teneur en oxygène de celui-ci au-dessous de celle de l'air ambiant;
 - des moyens pour contrôler la teneur en oxygène de l'environnement;
 - des moyens pour contrôler la teneur en gaz carbonique de l'environnement;
 - des moyens sensibles aux moyens pour contrôler la teneur en oxygène pour provoquer une injection positive d'air ambiant dans l'environnement au cas où la teneur en oxygène est ou tombe au-dessous d'une valeur prédéterminée;
 - des moyens sensibles aux moyens pour contrôler ladite teneur en gaz carbonique pour provoquer un passage de gaz à l'intérieur de l'environnement à travers des moyens d'épuration d'au moins une partie du gaz carbonique de ceux-ci au cas où ladite teneur en gaz carbonique s'élève au-dessus d'une première valeur prédéterminée; et
 - des moyens sensibles aux moyens pour contrôler ladite teneur en gaz carbonique pour provoquer une injection positive d'air ambiant dans l'environnement au cas où ladite teneur en gaz carbonique n'est pas maintenue au-dessous d'une seconde valeur prédéterminée supérieure par lesdits moyens d'épuration d'au moins une partie du gaz carbonique de l'environnement.

4. Dispositif selon la revendication 3, dans lequel ledit environnement se trouve à l'intérieur d'un récipient délimitant une chambre de stockage pour des produits comestibles respirants.
5. Dispositif selon la revendication 3, dans lequel sont prévus des moyens pour contrôler la température de l'environnement et de plus des moyens sensibles aux moyens contrôlant la température de l'environnement pour régler au moins à la baisse la température de l'environnement vers une valeur prédéterminée.
- 10 6. Contrôleur de gaz pour un récipient, dans lequel ledit "récipient" est défini comme étant un moyen quelconque délimitant une chambre de stockage pour des produits comestibles respirants, possédant des moyens pour une extraction de CO₂ de l'air du récipient et des moyens d'échange d'air ambiant avec l'air du récipient, ledit contrôleur comportant:
 - un microprocesseur, une mémoire morte et une mémoire de lecture-écriture connectés à un bus de communication commun;
 - 15 un détecteur de gaz carbonique pour contrôler le taux de gaz carbonique dans l'air du récipient;
 - un détecteur d'oxygène pour contrôler le taux d'oxygène dans l'air du récipient;
 - des moyens pour relier la sortie desdits détecteurs audit bus; et
 - un point de connexion de sortie relié audit bus pour une délivrance depuis ledit microprocesseur de signaux de commande qui activent/désactivent lesdits moyens d'extraction et lesdits moyens
 - 20 d'échange:
 - dans lequel ledit microprocesseur exécute un programme mémorisé dans ladite mémoire morte, lequel programme:
 - (a) contrôle ledit taux de gaz carbonique et d'oxygène;
 - (b) active/désactive lesdits moyens d'extraction si ledit taux de gaz carbonique s'élève au-dessus de/s'abaisse au-dessous d'une limite ou fourchette de limites de gaz carbonique prédéterminées;
 - 25 c) active/désactive lesdits moyens d'échange si ledit taux de gaz carbonique s'élève au-dessus de / s'abaisse au-dessous d'une limite ou fourchette de limites supérieure de gaz carbonique prédéterminées dépassant ladite limite ou fourchette de limites de gaz carbonique.
 - d) active/désactive lesdits moyens d'échange si ledit taux d'oxygène tombe au-dessous/s'élève au-
 - 30 dessus d'un taux ou d'une fourchette de taux d'oxygène prédéterminés.
7. Contrôleur de gaz selon la revendication 6, dans lequel ladite activation/désactivation comporte l'ouverture/fermeture d'électro-vannes.
- 35 8. Contrôleur de gaz selon la revendication 6 ou la revendication 7, dans lequel lesdits taux prédéterminés sont des taux préférés pour un transport de produits comestibles respirants à l'intérieur dudit récipient.
9. Contrôleur de gaz selon l'une quelconque des revendications 6 à 8, dans lequel ladite limite prédéterminée de gaz carbonique est une limite au-dessus de laquelle une détérioration inadmissible est provoquée pour des produits comestibles transportés dans ledit récipient.
- 40 10. Contrôleur de gaz selon l'une quelconque des revendications 6 à 9, dans lequel lesdits moyens reliant la sortie desdits détecteurs audit bus comportent un multiplexeur analogique en série avec un convertisseur analogique-numérique.
- 45 11. Contrôleur de gaz selon l'une quelconque des revendications 6 à 10, dans lequel ledit programme enregistre à des intervalles prédéterminés lesdits taux de gaz carbonique et d'oxygène dans un élément de mémoire amovible connecté audit microprocesseur par l'intermédiaire dudit bus

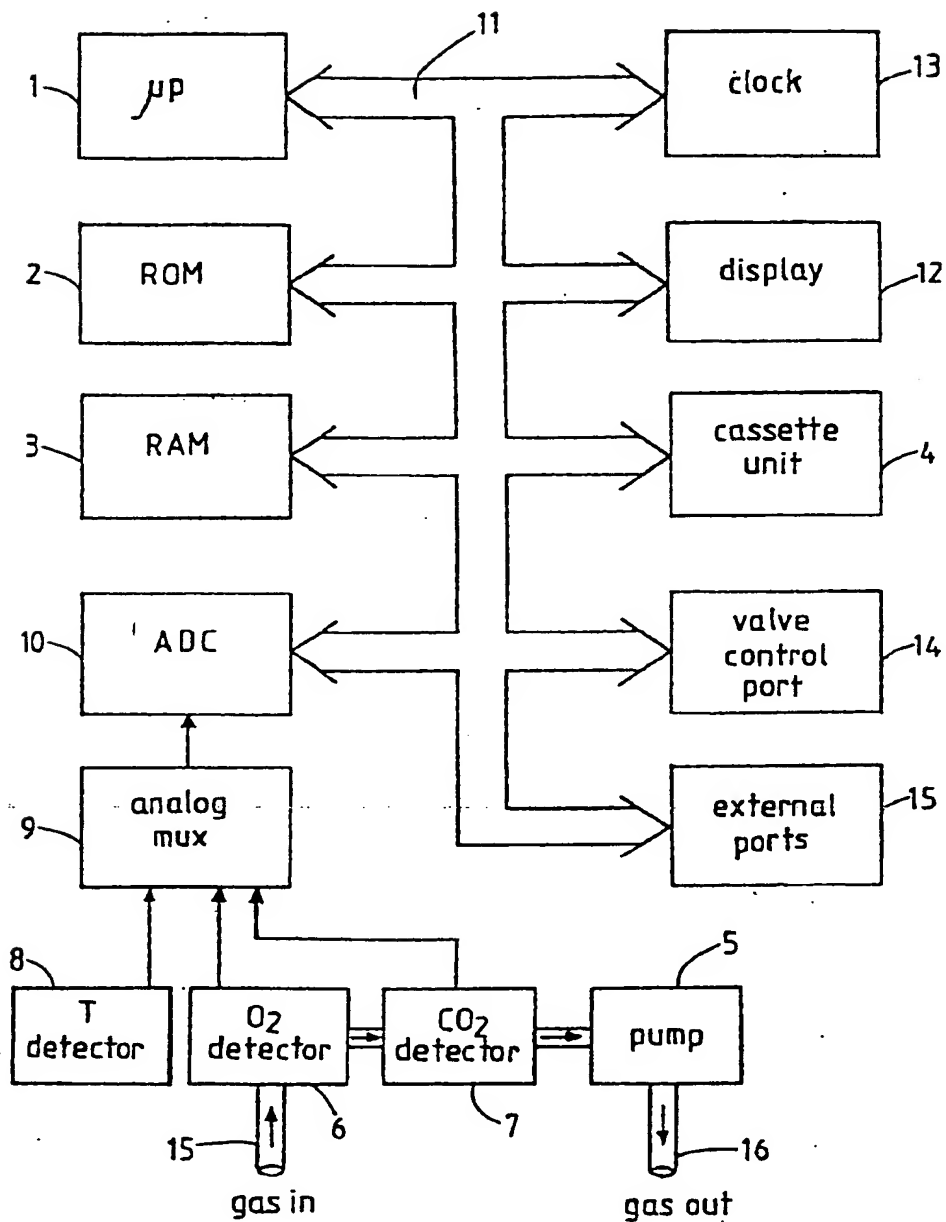


FIG. 1

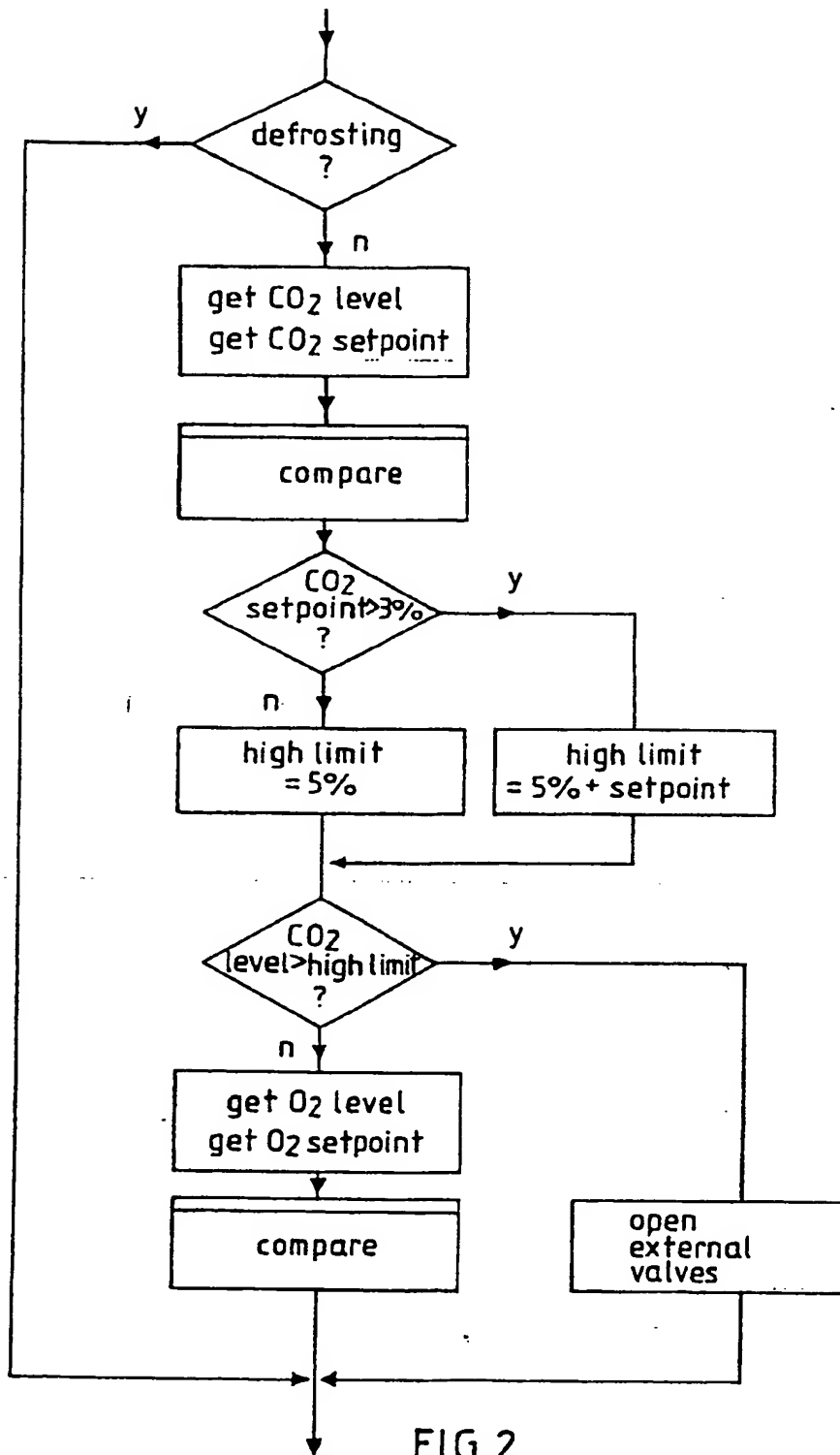


FIG. 2

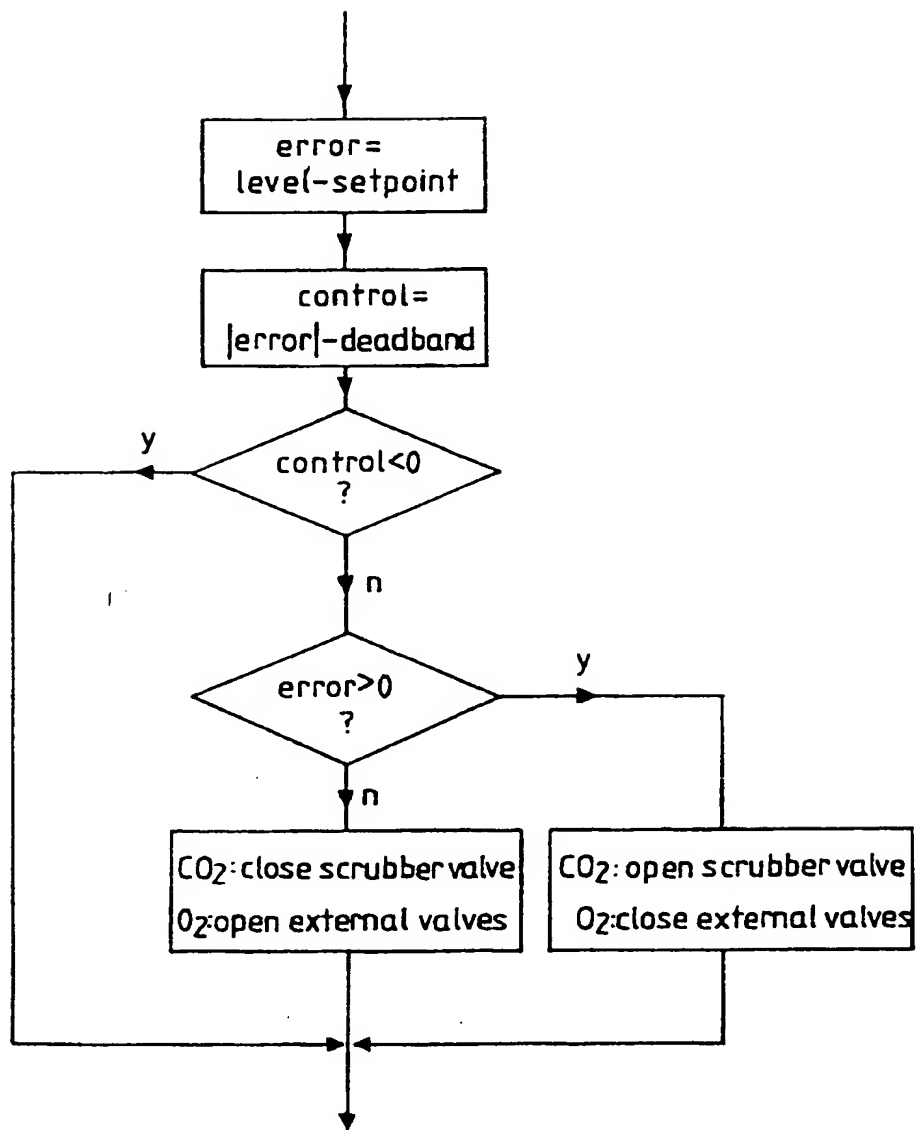


FIG. 3